## IN THE CLAIMS

Please amend the claims as follows:

Claims 1-6 (canceled)

Claim 7 (currently amended) A method process of preparing a water-in-oil emulsion comprising adding a demulsifier to a component of an emulsion composition, said demulsifier acting to reverse at least 30% of a water-in-oil phase of said emulsion composition within one minute after said emulsion composition has been introduced into water at 36°C,

wherein said <u>emulsion</u> composition comprises an aqueous phase <u>based on comprising</u> water and an oil phase, <u>said oil phase comprising at least one component selected from the group consisting of fats, oils, or mixtures thereof,</u>

wherein said oil phase comprises at least one diglyceride, oil, fat or mixture thereof and at least one flavor component, and

said oil phase is comprising at least 15% by weight based on a total weight of said eomposition oil phase, of diglyceride; and at least one flavor component and 0.01 to 5 wt.% of said demulsifier

wherein said demulsifier is at least one member selected from the group consisting of a polyglycerol fatty acid ester having HLB of 7 or more, a water soluble decomposed protein, a sucrose fatty acid ester having an HLB of 5 or more, a monoglyceride organic ester having an HLB of 8 or more and a sorbitan fatty acid ester having an HLB of 8 or more.

Claim 8 (currently amended) The method process as claimed in Claim 7, wherein said oil phase comprises 15-90% by weight of at least one diglyceride and 85-10% by weight of at least one triglyceride, and

said composition comprises 0.05-20% by weight of the flavor component and from 0.01-5% by weight of the demulsifier.

Claim 9 (currently amended) The method process as claimed in Claim 7, wherein a weight ratio of the aqueous phase to the oil phase ranges between 80:20 and 15:85.

Claim 10 (cancelled)

Claim 11 (currently amended) A water-in-oil emulsion composition comprising an aqueous phase based on comprising water and an oil phase, said oil phase comprising at least one member selected from the group consisting of fats, oils or mixtures thereof and comprises 15-90% by weight of at least one diglyceride and 85-10% by weight of at least one triglyceride, and

said composition comprises 0.01-5% by weight of a demulsifier and 0.05-20% by weight of at least one flavor component,

wherein at least 30% of said composition is capable of reversing in phase within one minute after being introduced into water at 36°C and

wherein said demulsifier is at least one member selected from the group consisting of a polyglycerol fatty acid ester having HLB of 7 or more, a water soluble decomposed protein, a sucrose fatty acid ester having an HLB of 5 or more, a monoglyceride organic ester having an HLB of 8 or more and a sorbitan fatty acid ester having an HLB of 8 or more.

Claim 12 (previously presented) The composition as claimed in Claim 11, wherein a weight ratio of the aqueous phase to the oil phase ranges between 80:20 and 15:85.

Claim 13 (currently amended) A water-in-oil emulsion composition comprising at least one member selected from the group consisting of fats, oils and mixtures thereof, said composition further comprising an aqueous phase based on comprising water and an oil phase, said oil phase comprising at least 15% by weight of at least one diglyceride wherein said weight percent is based on a total weight of said oils, fats or mixtures thereof oil phase;

a demulsifier; and

at least one flavor component,

wherein at least 30% by weight of said composition is capable of reversing in phase within one minute after being introduced into water at 36°C; and

wherein said demulsifier is at least one member selected from the group consisting of a polyglycerol fatty acid ester having HLB of 7 or more, a water soluble decomposed protein, a sucrose fatty acid ester having an HLB of 5 or more, a monoglyceride organic ester having an HLB of 8 or more and a sorbitan fatty acid ester having an HLB of 8 or more.

## SUPPORT FOR THE AMENDMENTS

Support for the amendments to Claims 7, 11 and 13 is found in Claim 10 as originally presented. No new matter would be added to this application by entry of this amendment.

Upon entry of this amendment Claims 7-9 and 11-13 will now be active in this application.

Applicants' remarks to the official action of November 25, 2003 were submitted on February 23, 2004.

Applicants submit this application is now in condition for allowance and early notification of such action is earnestly solicited.

Respectfully submitted,

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